



JAPANESE STEAMED MANILA CLAMS

Ingredients:

- 2 lbs. Puget Sound Fresh Manila clams
- 2 cloves Puget Sound Fresh garlic, minced
- 1/2 Cup Sake
- 1 inch unpeeled fresh ginger, julienned
- 3 Puget Sound Fresh green onions, sliced thin diagonally

Scrub clams three times under running water. Drain.

Place clams in a pan with lid. Scatter garlic, ginger and green onions, and pour in the Sake.

Cover and cook with high heat. In a few minutes, you will hear the click, click sound, which means clams have started to open. Turn off the heat. Serve in a big communal bowl or individual bowls.

From: Hiroko Sugiyama, Taylor Shellfish Farms

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